



OCT 8 1982

KENNETH A. GIBSON

MAYOR  
NEWARK, NEW JERSEY  
07102



October 6, 1982

Hon. Gerald Cardinale  
Senator  
350 Madison Avenue  
Cresskill, New Jersey 07626

Dear Senator Cardinale:

I was pleased to read S-1662, your bill proposing to require restaurants to disclose their use of monosodium glutamate in the preparation of food. Unfortunately, many unsuspecting consumers ingest MSG without knowing it and suffer ill consequences thereafter.

Please let me know how I can help you in gaining the passage of this bill.

Sincerely,

Kenneth A. Gibson

KAG:pa

cc: Senator Wynona Lipman  
Senator John Caufield

SENATE, No. 1662

STATE OF NEW JERSEY

INTRODUCED SEPTEMBER 16, 1962

By Senator CARDINALE

Referred to Committee on Institutions, Health and Welfare

AN ACT requiring public eating places to give notice of the use of monosodium glutamate in the preparation of food or as a food additive, and providing penalties for the violation thereof.

1 BE IT ENACTED by the Senate and General Assembly of the State  
2 of New Jersey:

1 1. Any public eating place selling food for on premises consump-  
2 tion which uses monosodium glutamate in the preparation of its  
3 food shall cause a notice to be printed on or attached to its menus  
4 advising the customer of its use of monosodium glutamate; and  
5 if monosodium glutamate is added to prepared food, the eating  
6 place shall print on or attach to the menu a notice advising the  
7 customer of the necessity of informing the waiter, at the time of  
8 ordering, if they do not want monosodium glutamate added to  
9 their food.

1 2. This act shall be enforced by local boards of health for each  
2 public eating place within their jurisdiction. Any person violating  
3 this act shall be subject to a fine of not more than \$100.00 for each  
4 violation.

1 3. This act shall take effect 30 days following its enactment.

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STATEMENT

Many restaurants use monosodium glutamate in the preparation of their food and also sprinkle it on prepared food as a flavor enhancer. Unfortunately, many persons have an intolerance for monosodium glutamate. For these persons the ingestion of monosodium glutamate can result in headaches, flushing, chest pains,

dizziness, and loss of sleep. It was concern for persons suffering this reaction that caused the National Academy of Sciences—National Research Council to recommend that all diners be forewarned of the possible addition of monosodium glutamate so that they can request that it be omitted. This bill requires restaurants to notify customers if they use monosodium glutamate in the preparation of their food or add it to the food after preparation. Notice would be in writing printed on or attached to the menu.